

Young's



DINNER MENU

featuring all natural, organic & local ingredients

*Open Tuesday through Saturday evenings
at 4:00 p.m.*

*"Going green and buying local is just the right thing to do"
- Ken Young, owner*

*Durham's community restaurant since 1916
48 Main Street, Durham, 603-868-2688, youngsrestaurant.com*



Tappas Specials

"Tapas Hour" at Young's

Every night from 4pm to 5:30pm we will run nightly tapas specials. All pricing based on portions for 2 people and 2 beverages.

Tuesday Night \$23

Choose between Chicken, Beef or Devine vegan tacos stuffed with field greens, tomato and Pineland Farms salsa jack cheese. Served with Spanish rice.

"Wildcat" Wednesday Night \$22

Chicken fare of the night served with one of our special sauce offerings.

Thursday Night Tasting --

Enjoy a platter of tapas from different cultures around the world. Market price

Fried on Friday \$23

Smuttynose Beer battered Haddock nuggets served with french fries and coleslaw.

Saturday Night \$27

Try our selection of mixed grill items, including house marinated steak tips, lemon pepper grilled chicken and grilled sausages. Try the vegetarian option with balsamic marinated red onions, portabella mushrooms and grilled veggie of the day.

Appetizers

- Tuscan Sampler** \$9
Homemade hummus, bleu cheese stuffed olives, candied garlic, roasted red peppers and grilled vegan bread.
- Young's Potato Poppers** \$9
6-Fried potato halves, applewood smoked bacon and Pineland Farms Salsa Jack Cheese, served with roasted corn salsa and sour cream. Try it with grilled onions, peppers, tomatoes and broccoli instead of bacon.
- Fried Green Beans** \$7
Breaded green beans deep fried and served with sweet pepper basil sauce
- Chips and Homemade Salsa** \$6
Warmed and lightly salted. Served with roasted corn salsa.
- Nachos** \$12
House fried corn tortilla chips smothered in diced tomatoes, peppers and onions, sliced olives, jalapenos and a blend of Pineland Farm's finest cheese with your choice of taco beef or chicken.
- Stuffed Portabella Mushroom Cap** \$10
Marinated portabella mushroom stuffed with bleu cheese and pesto stuffing.
- Tomato Bruschetta** \$10
Fresh tomatoes diced and marinated in red wine vinegar, basil, olive oil and garlic, served with vegan toast points and melted Pineland Farms sharp cheddar cheese.
- Pesto Mussels** \$11
Sautéed in our homemade tomato pesto cream and white wine sauce. Served with garlic bread.
- Onion Rings** \$7
Hand breaded and fried to a golden perfection, served with our own horseradish dressing.
- Chicken Tenders** \$8
Tender chicken strips, hand battered and deep fried. Served with your choice of dipping sauce.
- House Salad** \$6
Fresh spring mix lettuce, cherry tomatoes, sliced red onions, mushrooms, black olives, shredded carrots, cheddar cheese and homemade croutons, with choice of dressing.
- Caesar Salad** \$7
Fresh romaine lettuce with shaved parmesan cheese and homemade croutons.
- Burgundy French Onion Soup** \$5
Soup of the Day

Tapas Menu Fare

- "Tapas Hour" at Young's
 ~ Every night from 4pm to 5:30pm we will run nightly tapas specials. All pricing based on portions for 2 people and 2 beverages.
- Tuesday Night \$23
 ~ Choose between Chicken, Beef or Devine vegan tacos stuffed with field greens, tomato and Pineland Farms salsa jack cheese. Served with Spanish rice.
- "Wildcat" Wednesday Night \$22
 ~ Chicken fare of the night served with one of our special sauce offerings.
- Thursday Night Tasting
 ~ Enjoy a platter of tapas from different cultures around the world. Market price
- Fried on Friday \$23
 ~ Smuttynose Beer battered Haddock nuggets served with french fries and coleslaw.
- Saturday Night \$27
 ~ Try our selection of mixed grill items, including house marinated steak tips, lemon pepper grilled chicken and grilled sausages. Try the vegetarian option with balsamic marinated red onions, portabella mushrooms and grilled veggie of the day.
- "Dessert Specialities"
- Fresh Fruit Broule' \$5
- Chocolate Mousse \$5
- Coffee service: Cappuccino or latte \$3

Burger \$10
 ~ 8 oz Pineland Farms hormone & range free beef burger, or try a grilled chicken breast or Devine vegan pattie. Served with your choice of one side.

Burger Toppings
 ~ Lettuce, tomato, Red Onion, Pickles at no charge. Choose Apple wood Bacon, Caramelized Onions, Avocado, homemade hummus, Pineland farm Cheeses at \$1 each

"The Club Sandwich" \$11
 ~ Choose between Pineland farms beef Patti, North Country Meats Sliced Turkey, Char-chicken or Exeter's own Devine Vegan Patti served on Jessica's Tuscan toast or a flavored wrap with choice of one side

Side Offerings: steamed broccoli, baked potato, cole slaw applesauce, fruit cup, cottage cheese, homemade beans or french fries

Our very Special Menu for your \$7
 Children: Kid's eat FREE on Wednesday Nights With purchase of one adult entrée

~ Good for children under 12 years of age includes entrées, choice of side and dessert

Hot Dog

4oz hormone free burger, chicken or devine vegan burger

Pasta served with butter or a red sauce and bread

Chicken Tenders

Macaroni & Cheese

We are constantly working with local farms and companies to offer as many fresh, local, organic and all-natural products as availability allows!

Entrées

- Grilled Lemon Pepper Chicken Salad** \$14
Fresh spring mix lettuce, tomatos, apple brandy poached pears, candied pecans, blue cheese crumbles, red onions, served with grilled Jessica's garlic and herb bread~ Sauvignon blanc
- Pan Seared Ahi Tuna Steak** \$20
Marinated in toasted sesame oil and soy sauce, coated in black pepper, and drizzled in wasabi aioli. Served with Asian slaw and steamed broccoli~ Malbec
- Young's Marinated Steak Tips** \$19
Lean cuts of steak marinated in a secret blend of sauces and herbs, char grilled to perfection and topped with crispy fried onions. Served with vegetable of the day and grilled polenta~ Cabernet or Zinfandel
- Teriyaki Vegetable and Tofu Stir-fry** \$14
Traditional Chinese stir-fry with firm tofu, onions, peppers, mushrooms, carrots, celery, ginger and red pepper flakes, served over fried rice. Choice of one side. Add Chicken \$17; Shrimp \$18; Steak tips \$19~ Chardonnay
- Maple Glazed Salmon** \$19
8oz Wild caught Norwegian Salmon chargrilled and topped with Spring Harvest award winning real maple syrup. Served with salad and creamy mushroom risotto.~ Pinot Grigio or 4B Chardonnay
- Baked Haddock Au-Gratin** \$17
Flakey haddock fillet oven roasted in creamy mustard and dill cream sauce and topped with Pineland Farm's sharp cheddar cheese and puff pastry. Served with vegetable of the day and one choice.~ Chardonnay
- Blackened Shrimp Scampi** \$18
Jumbo Shrimp blackened in a cast iron skillet finished in lemony garlic white wine and butter sauce, with fresh tomatoes and parsley, over linguini. Served with Jessica's garlic bread and a salad.~ Shiraz or Sauvignon Blanc
- Chicken Picatta** \$17
Juicy Chicken breast coated in Panko bread crumbs sautéed in chicken stock with fried capers, lemon juice and fresh parsley, over broccoli and tomato bruschetta rice pilaf. Served with Jessica's garlic toast and choice of one side.~ Pinot Grigio
- Baked Macaroni and Cheese** \$13
A blend of smoked and sharp Pineland Farms cheddar cheeses, tossed with tri colored rotini pastas, and finished in the oven with Italian style bread crumbs. Served with side salad and Jessica's garlic bread~ Chardonnay
- Creamy Parmesan Alfredo** \$13
*A classic Italian dish of sautéed garlic and olive oil, reduction of cream and grated parmesan cheese, tossed with linguini pasta. Served with side salad and Jessica's garlic bread.~ Pinot Grigio
 Vegetarian: \$14 Chicken and broccoli: \$16 Shrimp: \$ 18 Haddock \$18*
- Veal Parmesan** \$19
Fork tender veal cutlet, pan fried in olive oil, fresh herbs and chopped garlic, smothered in a hearty marinara sauce and golden brown melted provolone cheese. Served with side salad and Jessica's garlic bread. Eggplant Parmesan \$15: Chicken Parmesan \$17~ Pinot Noir